

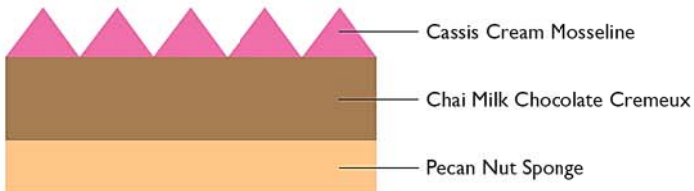


**DEEPAVALI
ENTERMET**

Chai Milk Chocolate Cremeux

Cream	585g
Egg Yolks	151g
Chai Tea	3g
Sugar	96g
Pâtissier Artisan Milk 34.6%	117g
Gelatine Leaf	8g
Unsalted Butter	96g

1. Make a cream anglaise using cream, egg yolks, chai tea and sugar.
2. Pour the cream anglaise into Pâtissier Artisan Milk 34.6%. Add in bloomed gelatine and mix well.
3. Lastly, add in unsalted butter after mixture cools down to 45°C. Leave to set in refrigerator.



Pecan Nut Sponge

Eggs	200g
Sugar	350g
Milk	237g
Unsalted Butter	112g
All Purpose Flour	245g
Baking Powder	10g
Salt	3g
Pecan Nut Meal	100g

1. Whip eggs and sugar in a bowl until fluffy.
2. Add in milk and melted butter, mix well.
3. Fold in the all purpose flour, baking powder, salt and pecan nut meal into the batter.
4. Pour into desired cake mould and bake at 180°C for approx. 15 mins.

Cassis Pastry Cream

Cassis Puree	500g
Vanilla Pod	Half Stick
Sugar	100g
Corn Flour	40g
Egg Yolks	80g
Unsalted Butter(soft)	18g

1. Warm the cassis puree and vanilla pod in a pan until wisps of steam is observed.
2. Whip sugar, corn flour and egg yolks together until fluffy.
3. Add batter into the cassis puree and vanilla pod mixture. Bring to boil.
3. Cool mixture to 40°C before adding in soft butter. Mix well and set aside for Cassis Cream Mousse.

Cassis Cream Mousse

Butter Cream	200g
Cassis Pastry Cream	100g

1. Peddle butter cream and cassis pastry cream together in a bowl.
2. Pipe into a piping bag and use for decoration.